





SPIER WINE FARM



TASTING NOTES

Spier Signature Chardonnay 2024. On the nose, lively citrus notes, including grapefruit and lemon, take center stage, gently accompanied by yellow apple, ripe pear, and subtle peach. A delicate wisp of vanilla and soft butterscotch emerges, hinting at its lees aging and a touch of oak. In the mouth, it feels creamy and medium-bodied, with its fruit components layered with orchard and stone-fruit flavors, complemented by a clean minerality and balanced acidity. French oak lends texture and a hint of vanilla but never dominates. The finish is polished and refreshing, with lingering citrus zest, a hint of sweetness reminiscent of crème brûlée, and a

refined note of wet stone that leaves a lasting, satisfying impression.

Food Matches

Lemon-Butter Salmon with Parsley, Camembert with Salted Crackers & Butternut Squash Ravioli

GROWER



Spier

With a winemaking legacy dating back to 1692, Spier Wine Farm is committed to responsible farming practices, with a primary focus on the regeneration of soil fertility, achieved through the use of high-density grazing and organic compost amongst others. Using home-sourced vegetables and meats at the... Read More

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GRAPE



Chardonnay

Chardonnay is arguably the best known and most versatile white grape variety in the wine world. Its traditional homeland is that of Burgundy, where it is responsible for such names as Chablis, Meursault and Puligny-Montrachet to name but a few, but it has also found success in almost every wine-prod... Read More

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